

I CLAIM:

1. A composition suitable for cleaning and disinfecting products comprising an aqueous mixture of at least about 32% by volume of water, from about 4 to 27% by volume of a 5% vinegar solution, from about 14 to 31% by volume of lemon juice, from about 14 to 31% by volume of lime juice, from about 1 to 5 teaspoons/gallon of salt and from about 1 to 5 teaspoons/gallon of tumeric.

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2. The composition as claimed in Claim 1, wherein said aqueous composition contains at least 0.2% by volume of vinegar.

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3. The composition as claimed in Claim 1, wherein said lemon juice is fresh squeezed fruit juice and said lime juice is fresh squeezed fruit juice.

4. The composition as claimed in Claim 1, wherein said composition contains about 50% by volume of water, about 8% by volume of 5% white vinegar, about 21% by volume of fresh squeezed lemon juice and about 21% by volume of fresh squeezed lime juice.

5. A process for cleaning and disinfecting eviscerated and descaled raw seafood, comprising:

- a) providing an eviscerated and descaled raw seafood sample to be treated;
- 5 b) immersing said raw seafood sample in a treatment bath comprised of a composition as claimed in Claim 1 for a period of time sufficient to clean, deodorize and disinfect the raw seafood sample without adversely affecting the texture thereof, said immersion step including a period of at least 30 seconds of vigorous agitation before removing the seafood sample from the treatment bath; and
- c) removing the seafood sample from the treatment bath and washing the same with water.

15 6. The process as claimed in Claim 5, wherein said raw seafood sample is a fresh fish sample.

7. The process as claimed in Claim 6, wherein said seafood sample is immersed in said treatment bath for from 4 to 20 8 minutes.

8. A process for disinfecting raw food products in preparation for consumer display and/or cooking,

- a) providing a raw food products ample to be treated;

b) immersing said raw food product sample in a treatment bath comprised of a treatment composition as claimed in Claim 1 for a period of time sufficient to reduce the bacterial count thereof without adversely affecting the texture and appearance 5 thereof, said immersion step including a period of vigorous agitation sufficient to remove undesirable oils and waste products from the surface thereof before removing the food product from the treatment bath; and

c) removing the food product sample from the treatment 10 bath.

9. The process as claimed in Claim 8, wherein said food product is immersed in said treatment bath from 4 to 8 minutes.

15 10. The process as claimed in Claim 8, wherein said food products is selected from raw meat, raw fowl and raw seafood.

11. The process as claimed in Claim 8, wherein said food product is a fresh, raw food product.

12. The composition suitable for cleaning and disinfecting a product as in Claim 1 wherein said components are provided in amounts about according to the following formula:

	Ingredient	amt/1000 ml SS	amt/gal SS	amt/gal 8 fold Conc
	Lemon juice (1+7)	26.4 ml	100.0 ml	800.0
	Lime juice (1+6.5)	26.4 ml	100.0 ml	800.0
	White Vinegar, 15%	26.4 ml	100.0 ml	266.7
10	Salt	4.0 gm	15 gm	120.0
	Tumeric	2.6 ml	10 ml	
				1718.3
15	Total	1000.0 ml	3785.0 ml	3785.0

Note: SS = Single Strength - use as is  
8-fold concentrate - use at 1 part concentrate  
plus 7 parts water

20 13. A process of using the formula to as in Claim 12 comprising the steps of exposing and applying the composition to a raw food product.

25 14. The process as in Claim 13 wherein the step of exposing and applying the composition is by exposing ground meat to an ice blend containing the composition of the in frozen form.

15. The process as in Claim 13 wherein the step of exposing and applying the composition is by rinsing the product with the composition.

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16. The process as in Claim 13 wherein the step of exposing and applying the composition is by spraying the product with the composition.

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17. The process as in Claim 13 wherein the step of exposing and applying the composition is by exposing steaming the product with the composition.

18. The process as in Claim 13 wherein the product is fish.

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19. The process as in Claim 13 wherein the product is seafood.

20. The process as in Claim 13 wherein the product is beef.

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21. The process as in Claim 13 wherein the product is poultry.

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22. The process as in Claim 13 wherein the product is a tubular formed meat.
23. The process as in Claim 13 wherein the product is  
5 produce.
24. A process of using the formula to as in Claim 12 comprising the steps of exposing and applying the composition to a food preparation surface.
25. A process of using the formula to as in Claim 12 comprising the steps of exposing and applying the composition to a food preparation machine.
26. A process of using the formula to as in Claim 12 comprising the steps of exposing and applying the composition to a livestock feed.
27. A process of using the formula to as in Claim 12  
20 comprising the steps of exposing and applying the composition to an orifice of a livestock.